

## **REMARKS**

Reconsideration of the application, as amended, is respectfully requested.

New claims 11 and 12 are presented, as supported at page 6, lines 25-26.

The invention is based on the discovery that mildly refined olive oil provides good taste/less odour in a spread (see, e.g., instant Example 6), while maintaining levels of desirable polyphenols. In this respect, the Office's attention is directed to page 11 of the specification wherein it is indicated that an average olive oil which has been deodorized for one hour at the normal temperature of 255°C contains 1400 ppm squalene and less than 10 ppm of polyphenols.

The Office points to Cheng et al. who mention a broad temperature range but use temperatures of 256°C and higher in most of their olive oil examples.

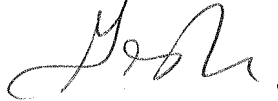
The Office points to no teaching or suggestion in any of the references that mild refining should be used to produce a spread with no perceivable olive oil odor but with levels of desirable polyphenols.

References which teach olive oil in a spread or the fact that polyphenols are present in olive oil do not overcome Cheng et al's deficiencies.

New claims 11 and 12 further define over the cited art by reciting the process by which the oil is refined.

In view of the foregoing, it is respectfully requested that the application, as amended, be allowed.

Respectfully submitted,



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